

Slow Cooker Baked Ziti

Description

At first, baked ziti might look like a simple noodle dish thatâ??s been tossed with sauce, topped with cheese and baked in the oven. But the flavors go so far beyond that, with a rich cheese sauce running through all of that totally tubular pasta, tossed with herbs and onions that complement it all perfectly. **Ingredients**

- 8 ounces uncooked ziti (penne can also be used)
- 2 tablespoons cornstarch
- 2 cups of your favorite spaghetti sauce
- 1 15-ounce can crushed tomatoes
- 2 tablespoons tomato paste
- ½ cup water
- 1 cup finely diced onion
- 5 cloves garlic, minced
- 2 cups ricotta cheese
- 1 cup finely shredded Parmesan cheese
- 2 eggs
- 1/3 cup freshly chopped basil
- 1 cup finely shredded Asiago cheese

Directions

- 1. Add pasta into a 6-quart slow cooker with cornstarch. Mix well so that each piece of pasta is lightly coated with cornstarch.
- 2. Add spaghetti sauce, crushed tomatoes, tomato paste and water. Stir to combine, ensuring tomato paste is fully incorporated.
- 3. In a separate bowl, combine the onion, garlic, ricotta cheese, Parmesan cheese and eggs.
- 4. Evenly spread ricotta mixture on top of pasta.
- 5. Cover and cook on high for 3 hours.
- 6. Uncover slow cooker and sprinkle Asiago cheese and fresh basil over the top. Cover and cook for another 15 minutes, until Asiago is melted.

Pro tip: To make this dish even heartier, brown some ground beef or sausage beforehand and add it as a layer!

Category

1. Crockpot Recipes

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